FOOD FACILITY INSPECTION REPORT GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT 247 North Villa Avenue, Willows, CA 95988

Page 1 of _

					(530)93			30) 934-6103			
Name	of Fac	ility/ DE	SA:						Inspection Date:		
tarwood Br E Grill 5									5/5/17		
Addre	ss:	-0	. /	11 11	1 -				Reinspection Date (on or after):		
705 Fifth St, Wand A 95963 Reinspections are subject to least										in	
Owner	r/Permi	itee:		1	I	Phone No	0.:		Inspection Time: Permit Ex		:
La	MOL	51	Pich	Ann Buerla	<	855	5-0	500	11:25 am		
Certifi	ied Foo	d Handl	er:					,,,,,,	Certificate Expiration Date:		
Ch	m	en i	111	es 1+20there					(Certificate expires five years after it is iss	ued)	
Servic			tine Insp	ection Reinspection Con	plaint	□ Cc	onstructio	on/Pre-opening	Other:	ucu)	
Applica	able Law	CALIFC	RNIA RE	TAIL FOOD CODE ("CalCode), Beginning wi	th section	113700, 0	California	Health and Safety Code (See reverse side of sheet for summary)		
	In — In	complia	noo N	N/A = Not Applicable N/Q = Not Obe	d	Mai - 1	Maianai	.l.dia O.d. 16		10.03	
	111 — III	Compna		N/A = Not Applicable N/O = Not Obs Critical Risk Factors for Disease	Maj	Out	Major vic	lation Out = items	not in compliance COS = Corrected	Out	COS
In			1. Der	monstration of knowledge	1		1	24. Person in charge	present and performs duties	Out	
In				nmunicable disease restrictions					ness and hair restraints		
In		N/O		charge of eyes, nose, mouth				26. Approved thawii			-
In In	-	N/O N/O		ing, tasting, drinking, tobacco use nds clean & properly washed, glove use		-	+	27. Food separated a 28. Washing fruits a			-
In		1110	6. Handwashing facilities available						s properly identified, stored and used		
	N/A	I/A N/O 7. Proper hot and cold food holding temps							. Self service, 32. Labeled		
	N/A	3116		ne as a public health control, records				33. Nonfood contact	The state of the s		
	N/A N/A	N/O	9. Proper cooling methods			-	-		cilities maintained, test strips		
	N/A	N/O N/O	Proper cooking time and temps Reheating temperature for hot holding						sils, approved, clean good repair sils and linens, storage and use	-	-
	N/A	N/O	12. Returned and reservice of food					37. Vending Machin			
In				od safe and unadulterated				38. Adequate ventila			
	N/A	N/O		od contact surfaces clean and sanitized	NEW MARKET			39. Thermometers pr			
In	N/A	N/O	15. Food from approved source O 16. Shell stock tags, 17. Gulf Oyster regs				-		operly used and stored		
	N/A	N/O							backflow prevention disposed; facilities maintained		
	N/A N/O 18. Compliance with HACCP plan N/A N/O 19. Advisory for raw/undercooked food								ipplied, properly constructed, clean		
In	N/A			alth care/ School prohibited food	E Ext				ermin proof; personal items separate		
In				& cold water. Temp:°F	fel do m				ceilings maintained and clean		
In	22. Wastewater properly disposed							d living or sleeping quarters			
In	In 23. No rodents, insects, birds, animals							47. Signs posted; Permit & inspection report available 48. Plan Review Required			
								46. I fall Review Req	uncu		
No Ph	HF [1					emme vist				
°F		Food		Location		۰F		Food	Location		
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